

MANAGEMENT SYSTEM CERTIFICATE

Certificate no.:
274927-2018-AQ-FRA-COFRAC

Initial certification date:
01 March 2018

Valid:
30 January 2022 – 29 January 2025

This is to certify that the management system of
Royal Bel Leerdammer B.V.
Steenovenweg 2-4, 4145 KK Schoonrewoerd, Netherlands
and the sites as mentioned in the appendix accompanying this certificate

has been found to conform to the Quality Management System standard:
ISO 9001:2015

This certificate is valid for the following scope:

Production of semi-hard cheese, including by-products such as pasteurized cream and whey (both concentrated and non-concentrated) in bulk. Ripening (natural, foil packed and surface ripening) of cheese. Packing of cheese as whole wheels in boxes or trays. Slicing, cutting and packing of semi-hard cheese in plastic film under modified atmosphere. Research and development.

Place and date:
Genas, 22 December 2021



For the issuing office:
DNV - Business Assurance
Parc Everest, 54 Rue Marcel Dassault, 69740,
Genas, France



Estelle Mailler
Management Representative

Appendix to Certificate

Royal Bel Leerdammer B.V.

Locations included in the certification are as follows:

Site Name	Site Address	Site Scope
Royal Bel Leerdammer B.V.	Steenovenweg 2-4, 4145 KK Schoonrewoerd, Netherlands	Production of semi-hard cheese, including by-products such as pasteurized cream and whey in bulk. Ripening (natural, foil packed and surface ripening) of cheese. Packing of cheese as whole wheels in boxes, pieces in foil and slices. Research and development.
Royal Bel Leerdammer B.V.	Rondweg 9, 7721 AA Dalfsen, Netherlands	Production and ripening of rectangular foil packed semi-hard cheese, including by-products such as pasteurized cream and whey in bulk.
Royal Bel Leerdammer B.V.	Nudepark 101, 6702 DZ Wageningen, Netherlands	Slicing, cutting and packing of rectangular foil packed semi-hard cheese in plastic film or in trays, both under modified atmosphere.

